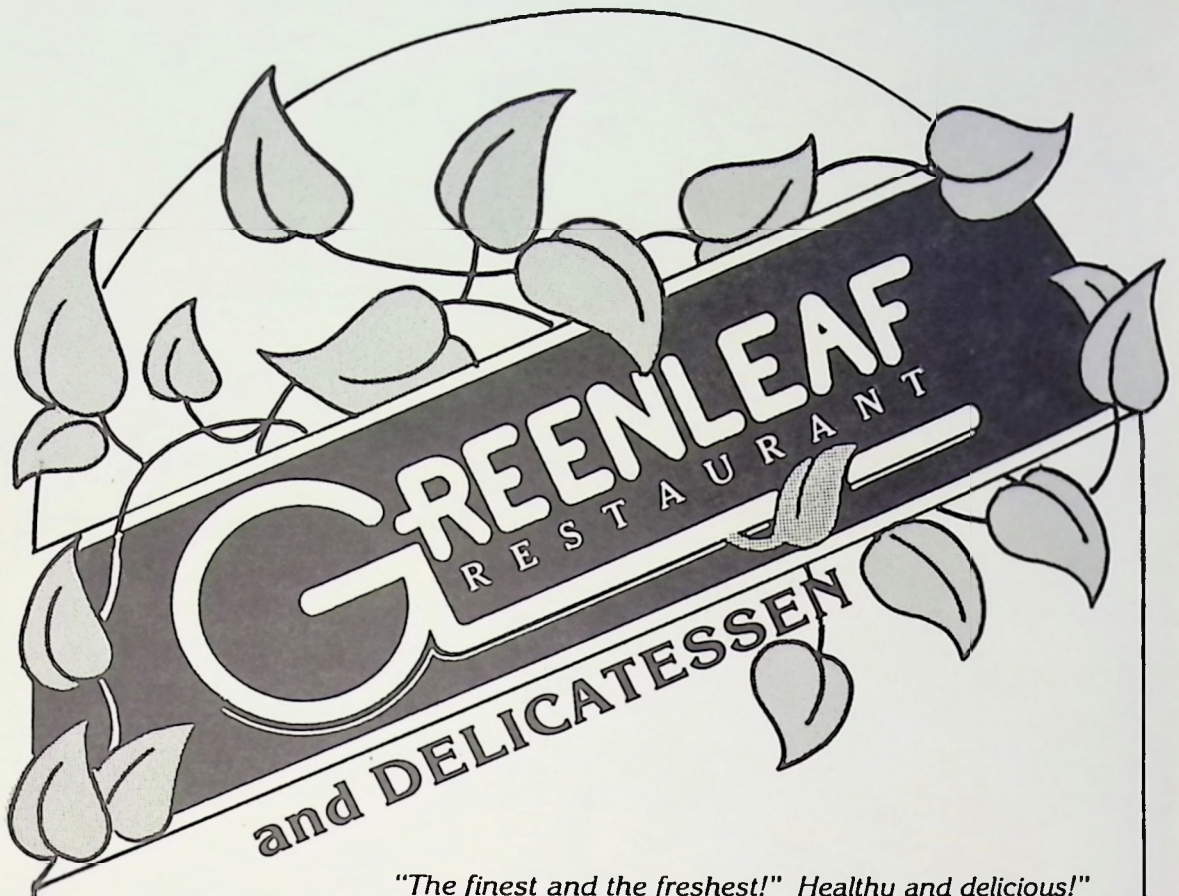


**The KSOR LISTENERS GUILD
& The OREGON WINEGROWERS ASSOCIATION
present**

**The Ninth
Annual
Oregon
Harvest
Celebration
& Wine Tasting**



Thursday, December 7, 1989



*"The finest and the freshest!" Healthy and delicious!"
"Enjoy our friendly atmosphere or take it with you."*

Featuring Tonight:

MARINATED FETA: served on a bagette

DOLMAS: grape leaves filled with rice and herbs

SPINACH CANNELLONI: Pastabilities' fresh pasta rolled with ricotta cheese, spinach, and herbs and baked in marinara sauce

SPANAKOPITA: spinach and feta cheese in layers of flakey phyllo pastry

CRUDITES: raw fresh vegetables served with hummus (chick-pea pate)

FRITATTA: peasant-style omelet with vegetables, eggs and cheese

We take pride in offering a variety of freshly prepared gourmet foods, daily specials or traditional deli fare, and ethnic specialties from the world over.

FULL SERVICE CATERING AVAILABLE, Party Trays & Hot Entrees.
482-2808.

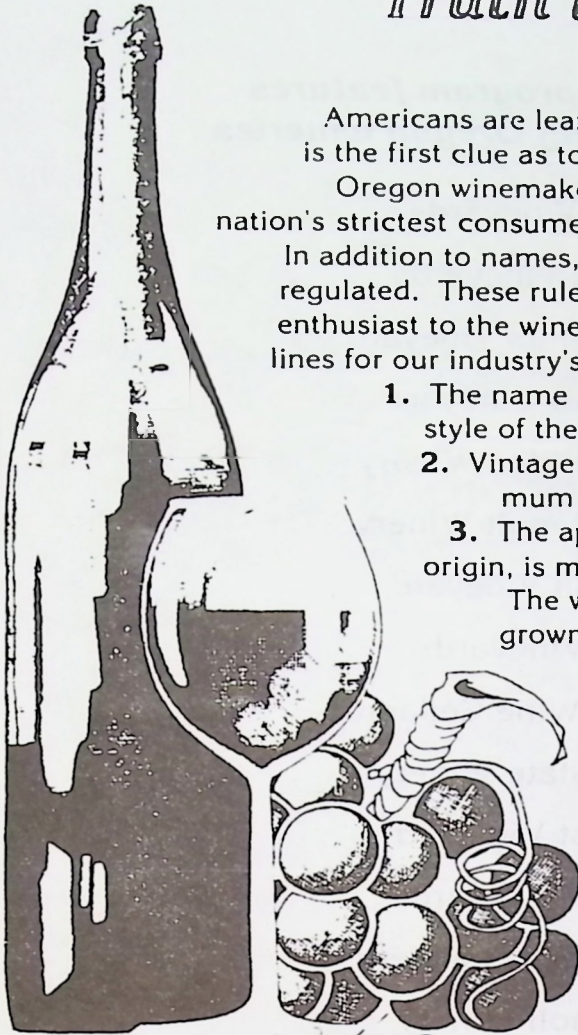
BREAKFAST • LUNCH • DINNER

49 N. Main St. "On The Plaza" Ashland, OR • 482-2808

***This evening's program features
wines from twenty Oregon wineries***

Amity Vineyards
Ashland Vineyards
Bethel Heights Vineyard
Bridgeview Vineyards
Callahan Ridge Winery
Chateau Benoit Winery
Forgeron Vineyard
Foris Vineyards
Girardet Wine Cellars
Henry Estate Winery
HillCrest Vineyard
Hinman Vineyards
Knudsen Erath Winery
Oak Knoll Winery
Serendipity Cellars Winery
Siskiyou Vineyards
Sokol Blosser Winery
Valley View Vineyard
Veritas Vineyard
Weisinger's of Ashland

Truth in Packaging!



Americans are learning about their wines. A wine label is the first clue as to what is in the bottle. In the mid-70s Oregon winemakers drafted and had passed as law the nation's strictest consumer-oriented wine labeling regulations. In addition to names, type size and name position are also regulated. These rules are meant to help educate the wine enthusiast to the wines of the region and to develop guidelines for our industry's standards of quality.

1. The name of the winery and graphics reflect the style of the winery.
2. Vintage dated wines must contain 95% minimum of the stated vintage.
3. The appellation, a statement of geographic origin, is mandatory for varietally labeled wines. The wine must be made entirely from fruit grown in the stated area of origin.

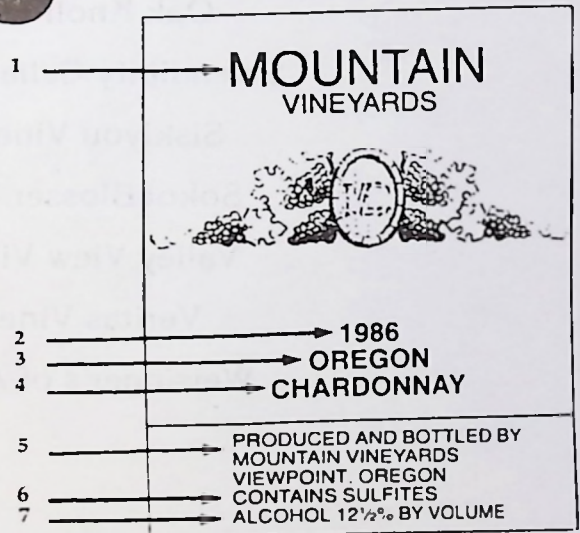
4. Varietal wines (names for a specific grape variety) must be 90% from the stated variety (with the exception of Cabernet Sauvignon, a wine traditionally blended with other related varieties.) Proprietary names may be used, e.g. Willamette White, Rogue Red, etc. Foreign place names are prohibited, such as Burgundy,

Chablis, Rhine, Champagne, etc.

5. The label must carry the name and location of the winery producing the wine.

6. Mild anti-oxidants, such as sulfur dioxide have traditionally been used in nearly all wines throughout history. Federal laws requires this label information.

7. Table wines are typically 10%-14% alcohol by volume.



Oregon Winegrowers Association

1359 West Fifth, Eugene, Oregon 97402 • (503) 343-4078

Oregon food products provided by

Bandon Food Company
Crater Lake Dairy
Cuppa Joe Coffee Trader
Emerson Distributing
Farmers Market
Farrago Chocolates
Food 4 Less
Gary R. West Meats
La Baguette
Lynden Farms
Northwest Meat & Supply
Pastabilities
Pinnacle Orchards
Rising Sun Farm
Rogue Valley Produce
S. E. Rykoff Company
Siskiyou Distributors
Snowy Butte
Umpqua Dairy Products
Willamette Egg Farms

Catered by

Dorathy Anderson-Thickett of "Soup to Nuts"

Hors d'oeuvres by

Greenleaf Restaurant
Windmill's Ashland Hills Inn Catering

Ballroom and Services by

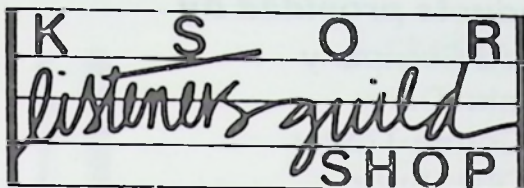
Windmill's Ashland Hills Inn

Poinsettias by

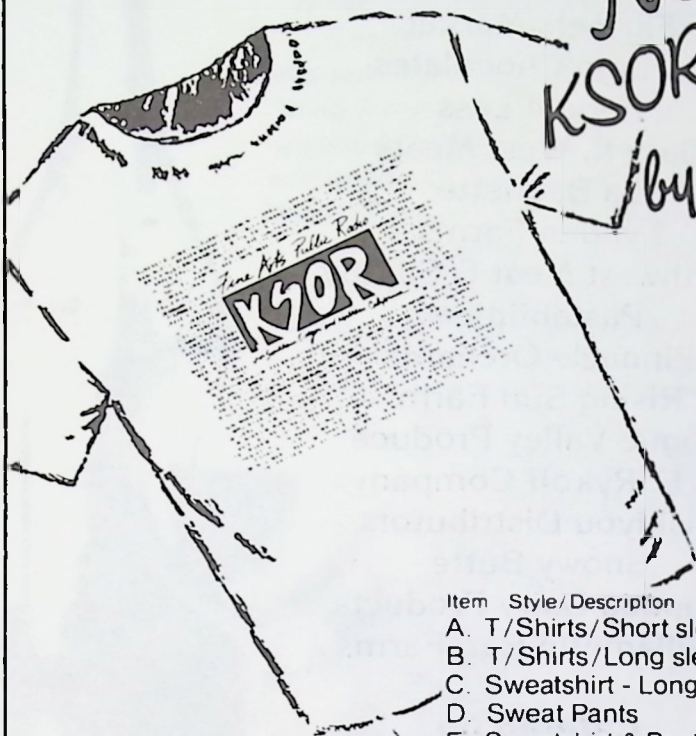
Ashland Flower Shop and Greenhouses, Inc.

Music by

Robin Lawson Trio



New!
KSOR Designer Wear
by Ashland Graphics



Design shows all towns in KSOR Listening Area. Blended lavender & blue on your choice of: Black, Jade, Royal Blue, Teal, Purple. Hanes 50% Cotton/50% Acrylic. **Sizes:** Small, Medium, Large, X-Large.

Item	Style/Description	Price + Ship/Handle
A.	T/Shirts/Short sleeve	\$10.00 each + 1.50
B.	T/Shirts/Long sleeve	12.00 each + 1.50
C.	Sweatshirt - Long sleeve	18.00 each + 2.50
D.	Sweat Pants	16.00 each + 2.50
E.	Sweatshirt & Pants Set	32.00 set + 3.00

Item Letter	Style/Description	Color Choice		Size	Quan	Price Each	Shipping	Price Total
		1st	2nd					
						\$	\$	\$

Allow 4 weeks for delivery.

Total Enclosed: \$ _____

Name _____

Make check payable to
 Shirt/KSOR Listeners Guild
 1250 Siskiyou Blvd
 Ashland, OR 97520

Address _____

OR
 I wish to use MasterCard VISA

Phone _____

Card No _____

Expires _____

AMITY VINEYARDS

Amity

1989 Oregon Pinot Noir "Nouveau Style"

Made like a French beaujolais, using the traditional technique of carbonic maceration (whole berry fermentation), producing a very fruity wine that can be drunk young. Pinot noir grapes, however, give slightly more body, tannin and aging potential to the wine. Will develop smooth mellowness when held two or more years; at its best when slightly chilled (50-55°). Excellent wine for picnics and casual entertaining.

1987 Late Harvest Riesling

Rated by *Wine Country Magazine* as ★ ★ ★ ★ in quality and exceptional value. This wine is a spicy and floral wine with good acidity and a long spicy and well-balanced finish. A wonderful dessert wine with the delicious seasonal berries and fruits found during the summer.

1987 Willamette Valley Chardonnay

This 100% chardonnay from the Willamette Valley is an excellent example of the Pacific Northwest style which enhances seafood as well as poultry. It has a beautiful balance of crispness and intense flavor. The wine was aged 13 months in 60-gallon French oak barrels. Total acid is .66%, pH 3.33 and alcohol 13.9%.

1987 Oregon Dry Gewurztraminer

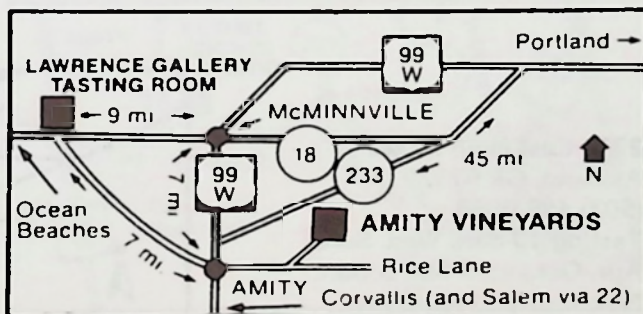
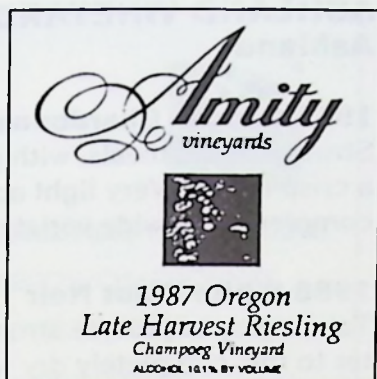
A floral, spicy, but richly perfumed wine with a dry style that goes well with clams, mussels, pork and Oriental food. Total acid is .52%, pH 3.4 and residual sugar 0.01% by weight.

1986 Willamette Valley Oregon Pinot Noir

This winner of 4 bronze medals in regional and national competition is ready to drink now, but will get smoother, softer and more complex with further aging. Its aroma of black cherries with hints of black pepper carries through into the taste. These flavors are combined in a light bodied, well-balanced wine that is an excellent companion to grilled, strong-flavored fish such as salmon and sturgeon as well as to the traditional red-wine foods. Aged 10 months in 60-gallon French barrels with a total acidity of .67% and pH of 3.62.

Notes:

18150 Amity Vineyards Rd., S.E.
Amity, OR 97101-9603
(503) 835-2362
Tasting 12-5 daily June-
Oct.; weekends only Nov.-May.
Or by appointment. Closed
Dec. 24-Jan. 31
Also:
Lawrence Gallery, 9 miles SW
of McMinnville on Hwy 18,
Daily 12-5. 843-3787.



ASHLAND VINEYARDS

Ashland

1988 Oregon Chardonnay

Structured for meals, with good balance and a crisp finish. Very light apple and oak complement a wide variety of foods.

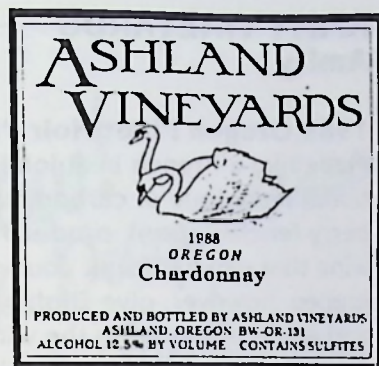
1988 White Pinot Noir

Talent grapes provide strong varietal character to this completely dry white pinot noir. Award winner at 1989 Oregon State Fair.

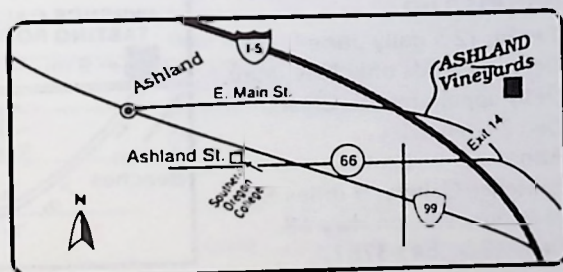
1988 Muller Thurgau

Residual sugar is 1%. Hints of citrus and melon. Stands up well with slightly spicy foods. Try it with an Oriental menu for a change of pace.

Notes:



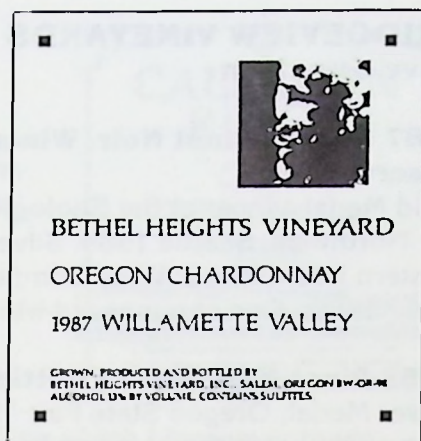
2775 East Main Street
Ashland, OR 97520
(503) 488-0088
Tasting 10-dark Wed.-Sun.
Apr.-Oct.; 10-5 Sat. & Sun.
Nov. & Dec., Feb. & Mar.



BETHEL HEIGHTS VINEYARD Salem

1987 Pinot Noir

This wine reflects the warmest vintage ever recorded in Oregon, showing vibrant strawberry jam both in the bouquet and as the wine enters the palate. The mouth feel is rich and warm, with mandarin orange and clove spice nuances. Generous in aroma and flavor now, the wine will develop greater complexity with age. Alcohol 13.2% and pH 3.6.



1987 Chardonnay

This wine reflects the warmth of the '87 vintage in its full, ripe fruit. It was produced primarily from the small-clustered Wente clone, blended with about 10% of the 108 clone. Aromas of citrus fruit and cinnamon are followed by apple-vanilla flavors, with nuances of peaches and apricots. The impression in the mouth is warm and rich, and excellent acid balance carries the flavors into a long finish. Alcohol 13% and pH 3.3.

1988 Chenin Blanc

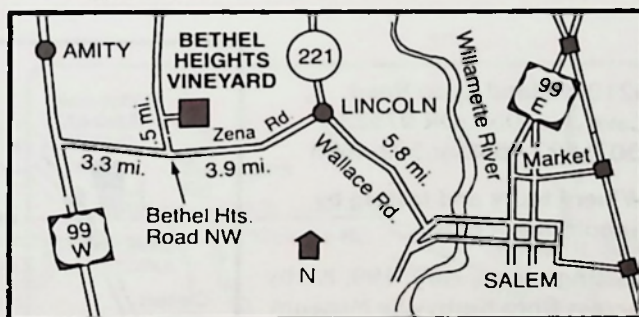
The long cool growing season of the Willamette Valley produces chenin blanc more reminiscent of vouvray than chenin blancs grown in the warmer viticultural regions to the south and east. This wine is off-dry with focused citric and floral aromas and crisp, lively fruit. Alcohol 11.5% and residual sugar 1.25%.

1988 Gewurztraminer

Intense smokey spice character. Almost dry on the palate with lively acidity, finishing dry with dominant varietal spice. Residual sugar 1.25%.

Notes:

6060 Bethel Heights Road N.W.
Salem, OR 97304
(503) 581-2262
Tasting 11-5 Tues.-Sun.
Mar.-Dec.; closed Jan.-Feb.,
Thanksgiving and Christmas,
Mondays.



BRIDGEVIEW VINEYARDS Cave Junction

1987 Oregon Pinot Noir, Winemaker's Reserve

Gold Medal winner at the Enological Society of the Northwest, Seattle 1989; Silver Medal - Eastern International Wine Competition in New York, 1989. One of our award-winning favorites.

1988 Pinot Noir, Estate Bottled

Silver Medal, Oregon State Fair 1989. A silky textured pinot with appealing berry-like aromas and soft fruity flavors.



1988 Chardonnay, Barrel Select

Gold Medal, Oregon State Fair 1989. Grown in the rock and stoney soil of the Illinois Valley, this unique chardonnay benefited from a longer, cooler growing season. It has the distinct varietal character; hints of apricot and citrus are balanced with vanillin and toasty oak.

1987 Blush Riesling

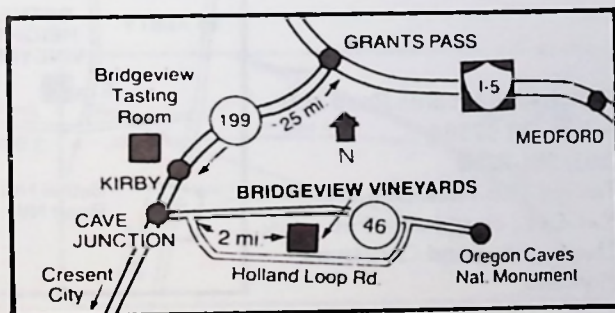
This elegant blush wine has luscious fruit flavors, soft richness and lively fresh finish.

Notes:

4210 Holland Loop Road
Cave Junction, OR 97523
(503) 592-4688 or 592-4698

Winery tours and tasting by
appointment only.

Tasting room: Hwy. 199, Kerby
Across from Kerbyville Museum
11-5 daily, May-Oct.



CALLAHAN RIDGE WINERY Roseburg

1988 Sauvignon Blanc

Sensually rich with a balance between aroma, bouquet, flavor and finish. Assertive flavors, not delicate but rather overwhelming with audacity. Definitely a wine for one who has a taste for definition and purpose. Dry of course.

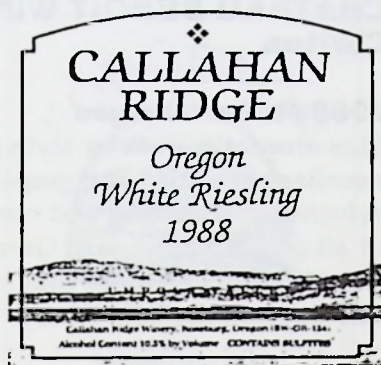
1988 White Riesling

Quite possibly, no, absolutely the finest riesling which I have ever made. Extreme Botrytis, pressed before development of typical "honey aromas" but infused with the underlying "tang" of the noble rot. Brimming with crisp acidity yet balanced by the natural sweetness of the grape itself. Still just a baby this wine will achieve greatness within the next two decades.

1987 Pinot Noir

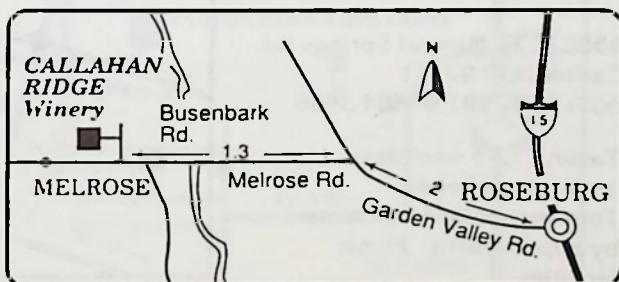
A wine fit for the table. Simple, not overwhelming but an excellent foundation with which to set off the finer flavors of the northern Italian cuisine, i.e. tomato-sauce-based dishes, pasta or even ragouts and gentle poultry stews. An honest red.

Notes:



340 Busenbark Lane
Roseburg, OR 97470
(503) 673-7901

Tasting 11:30-5 daily Apr.-Oct.;
closed Nov.-Mar.



CHATEAU BENOIT WINERY Carlton

1988 Muller-Thurgau

This aromatic, sweeter-style white wine is an excellent aperitif. The grape is a cross of sylvaner and riesling and constitutes over half of all grape plantings in Germany. Chateau Benoit produces more muller-thurgau than any other American winery.

1987 Sauvignon Blanc

The powerful, flinty/herbal aroma belies the lush melony fruit that emerges in the mouth. Our models for this wine are the racy, intriguing sancerrés of France's upper Loire Valley. We feel our Oregon sauvignon blanc comes as close as any to the French paragon.

1987 Pinot Noir

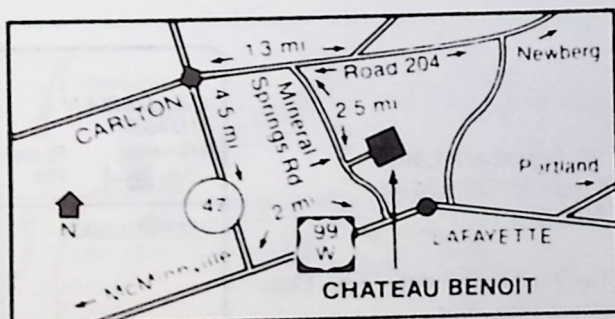
Oregon is now globally recognized as a great pinot noir region, and we are proud to be part of the effort. Our pinots exhibit slightly deeper color and more intense fruit extraction than most. This '87 exudes forceful black cherry fruit in the aromas and flavors. The wine can certainly be enjoyed now, but 2 to 3 more years of bottle age should bring it to a peak.

Notes:



6580 N. E. Mineral Springs Rd.
Carlton, OR 97111
(503) 864-2991 or 864-3666

Tasting 12-5 weekdays;
11-5 on weekends.
Tour groups of 15 or more
by appointment. Picnic
facilities.



FOREGON VINEYARD Elmira

1988 Pinot Gris

This wine was developed to complement poached or baked salmon. Dry white wine that is also perfect with shellfish, especially Dungeness crab.

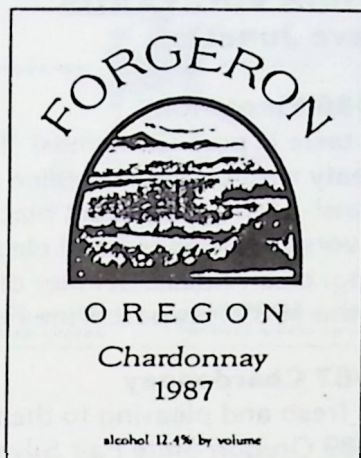
Cabernet Sauvignon

Dry red Bordeaux. An elegant wine which depicts the classic French Bordeaux tradition. Complements wild game, roast beef and meals of distinction.

Chardonnay

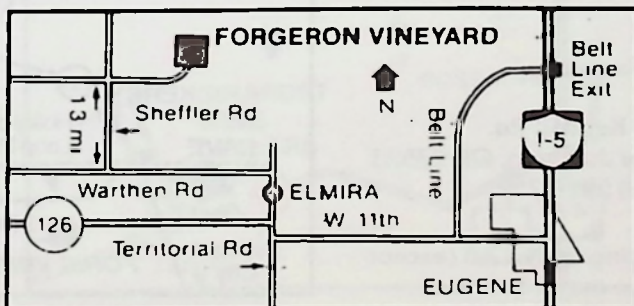
Dry white Burgundy. This clone of chardonnay is truly a French classic. Light, delicate with a true sense of elegance. Serve with most fish dishes and rich souffles.

Notes:



89697 Sheffler Road
Elmira, OR 97437
(503) 935-1117 or 935-3530

Tasting: 12-5 daily, June-Sept.;
12-5, Sat. & Sun. winter;
closed Jan.



FORIS VINEYARDS Cave Junction

1986 Pinot Noir

Its taste is pure Christmas! This light garnet is meaty with cinnamon, spice and cedar impressions! Light-bodied, yet black cherry and oak flavors are balanced and elegant, assuring a long, clean finish. Winner of a Silver Medal at the 1989 Newport Wine Festival.

1987 Chardonnay

As fresh and pleasing to the nose as a harvest-bowl of just-picked fruit, this 1989 Oregon State Fair Silver Medal winner has an aroma of ripe melon along with hints of grapefruit and a slight herbal nuance! Even the light yellow gold color is like a mellow autumn sun. A taste and finish comfortable and seasoned.

1987 Gewurztraminer

Dry, crisp, light and made in the classic style of this variety. Floral and fruity and spicy! A picnic for the palate in an ancient but venerable Germanic vineyard. An excellent complement to fish or fowl with a finish worth waiting for. Winner of a Silver Medal at the 1989 Oregon State Fair.

1987 Early Muscat

An orchard of flavor! A perfumed nose of peach with hints of citrus and melons and tinges of green apples, spice. First Place in the 1989 "Greatest of The Grape" Competition in Roseburg, this wine is clean, crisp, fresh and balanced, with a medium short finish. An appealing, easy-to-drink quaffer!

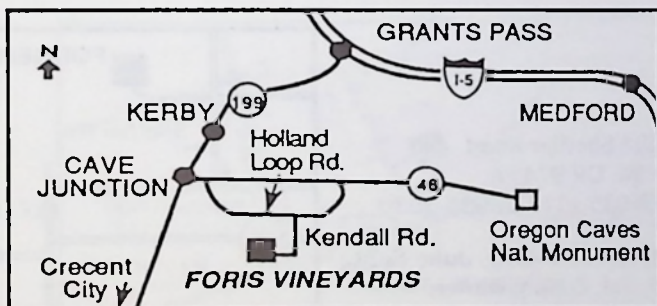
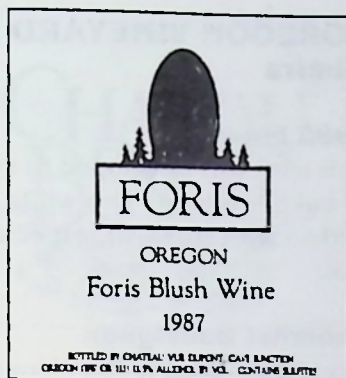
1989 Foris Blush Wine

The Best of the Blushes! A finely blended white wine with 60% muscat for the nose, 35% gewurztraminer for the tongue and 5% pinot noir for the eyes! Beautifully balanced and just sweet enough! A quaffable summer wine for any time you want a taste of summer!

Notes:

654 Kendall Rd.
Cave Junction, OR 97523
(503) 592-3752

Tasting daily 12-5 (except
some major holidays).



GIRARDET WINE CELLARS Roseburg

1987 Pinot Noir

Fruity, rich style. Lingering finish.

1986 Pinot Noir

Light, elegant style, toasty French oak and cherry flavors. Complex and subtle, complements many foods.

1987 Cabernet Sauvignon

A light, Bordeaux-style wine. Very drinkable now.

1987 Chardonnay

Lemony flavors balanced by subtle French oak. Very drinkable by itself.

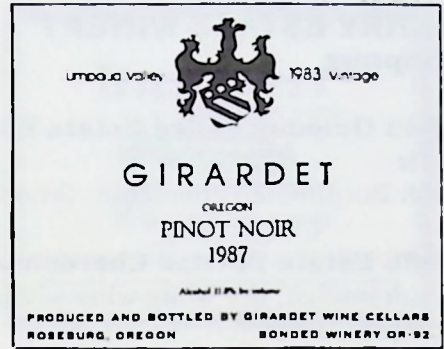
1988 Sauvignon Blanc

A subtle touch of oak. A hint of figs and melons.

1987 Riesling

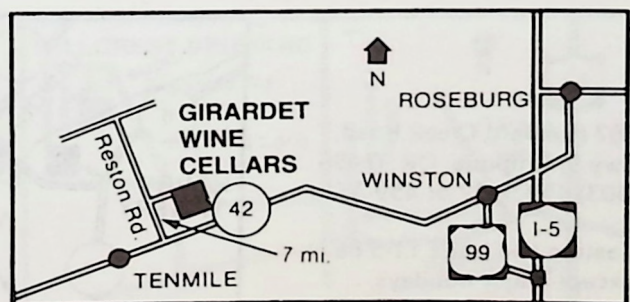
Full flavor; semi-sweet; crisp with a long finish.

Notes:



895 Reston Rd.
Roseburg, OR 97470
(503) 679-7252

Tasting 12-5 May-Sept;
12-5 Sat. only Oct.-Apr.;
Closed Dec. 20-Jan. 30.



HENRY ESTATE WINERY Umpqua

1985 Umpqua Valley Estate Bottled Pinot Noir

Rich Burgundian character. Smooth finish.

1986 Estate Bottled Chardonnay

A full-bodied, dry white wine with a rich, complex finish.

1986 Estate Bottled Dry Gewurztraminer

Elegant dry Alsatian style with clean, crisp finish.

1987 Select Cluster Gewurztraminer

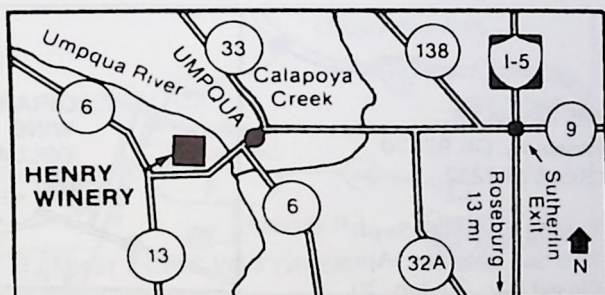
Luscious, late, late harvest style gewurztraminer with intense flavors.

Notes:



687 Hubbard Creek Road,
Hwy 9, Umpqua, OR 97486
(503) 459-5102 or 459-3614

Tasting and tours 11-5 daily,
except major holidays.
Picnic facilities.



HILLCREST VINEYARD Roseburg

1988 Cabernet Sauvignon, Early Release

Dense purple garnet with a creamy forward berry bouquet and a hint of vanilla make this wine a sumptuous companion for any occasion.



1987 Riesling

This wine is rich but off-dry, fragrant and full of fruit. A wine that is elegant without being delicate, a fine example of HillCrest's benchmark riesling.

1985 Select Harvest Riesling

A light fruity riesling with lots of acid, a complex array of bouquets and flavors with a beautiful light gold color. This is a dessert or aperitif style riesling. Silver Medal at the Oregon State Fair 1988.

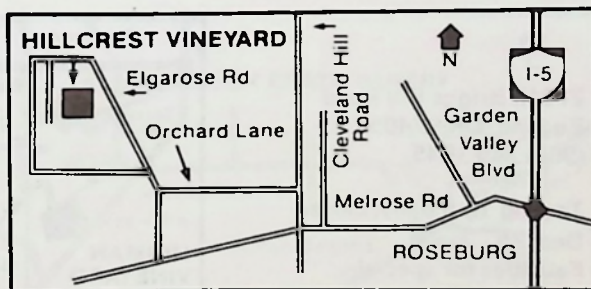
1988 Pinot Noir, Early Release

Ruby red with a slight brick edge. A warm cherry bouquet preludes the beginnings of peppery cherry flavors that linger into a solid finish. This wine is drinkable now and has cellaring potential.

Notes:

240 Vineyard Lane
Roseburg, OR 97470
(503) 673-3709

Tasting daily 11-5 (except some major holidays). Picnickers welcome.



HINMAN VINEYARDS Eugene

Oregon White Pinot Noir

This wine's medium-bodied taste is semi-dry and crisp. The salmon color is a favorite of many. Delicious with seafood, poultry and light pastas.

1988 Oregon Gewurztraminer

We do our gewurztraminer in a dry style. The spicy character allows new wine drinkers to distinguish the difference between gewurztraminer and other wines. This wine goes well with light dishes.

1988 Oregon White Riesling

Has an intense fruit character which we enhance through a German wine-making technique. Our white riesling has a crisp finish which makes it an ideal companion for poultry or mild cheeses or perfect for just sipping.

NV TIOR Red Wine

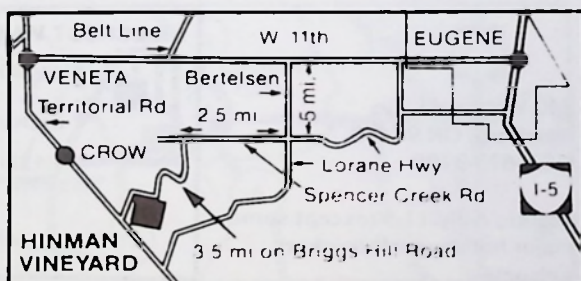
With its berry and oak flavors, TIOR red is an elegant wine for any meal. It is especially complementary to beef, pork, veal and even rich poultries.

Notes:



27012 Briggs Hill Road
Eugene, OR 97405
(503) 345-1945

Tasting 12-5 daily; closed
Dec. 25 - Jan. 1.
Facilities for special
events.



KNUDSEN ERATH WINERY Dundee

1987 Oregon Pinot Noir

An outstanding vintage! Vigorous, spicy aromas; berry/black pepper fruit. Full, luscious flavors and finish. One of the best we've made!

1987 Chardonnay

Barrel fermented and aged "sur lees." Forward vanilla/spice nose. Very firm acid backbone. Toasty, warm finish from the barrel aging.

1988 White Riesling

Exceptionally floral aroma with nuance of gardenia and honey. The crisp structure gives an impression of dryness. Classical Oregon riesling; low alcohol, bright and fresh. Excellent food wine.

1986 Cabernet Sauvignon

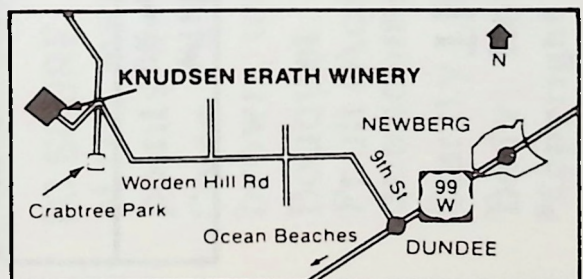
Deeply pigmented. Firm, fleshy cherry and pepper aromas. Round and full in the mouth.

Notes:



17000 N.E. Knudsen Lane
Dundee, OR 97115
(503) 538-3318

Tasting 10:30-5:30 daily
May 15-Oct. 15; 11-5 daily
Oct. 16-May 14; closed
Thanksgiving, Christmas, New
Year's and when the well freezes.
Tours by appointment.



THE KSOR HARVEST WINE FESTIVAL WINERY SCOREBOARD

Space for notes also on each winery page

WINE / TYPES OR WINERIES	COLOR 2	BOUQUET 2	FRUIT / ACID 2	CLARITY 2	BODY 2	TOTAL 10

OAK KNOLL WINERY Hillsboro

1987 Oregon Chardonnay Vintage Select

Our first "reserve" chardonnay is 100% barrel fermented and aged (9 months) in French oak barrels. The only 1987 chardonnay to win a Gold Medal at the 1989 Oregon State Fair. Enjoy with roast pork, veal, halibut or salmon.

1986 Oregon Pinot Noir

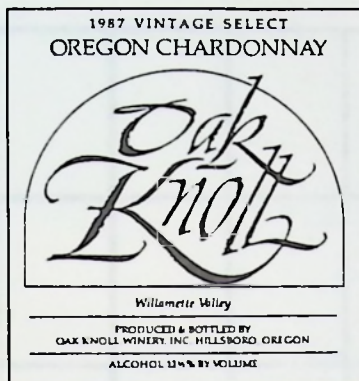
A dry, medium-bodied red wine with aromas of spicy cherry and peppery, toasted oak.

Fermented in specially designed stainless steel tanks, then aged for 12 months in small French oak barrels. Try this wine with lamb chops, beef stew or sturgeon.

1988 Oregon White Riesling

Made in an off-dry style (1.5% residual sugar), this wine received a Gold Medal at the 1989 Oregon State Fair. Loaded with rich fruit flavors of apples, pears and melons and possessing a long, crisp finish. An excellent match for ham, crab, quiche or turkey.

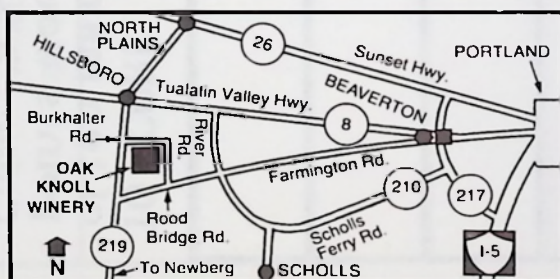
Notes:



Route 6, Box 184
Hillsboro, OR 97123
(503) 648-8198

Tasting Wed.-Sun. 12-5;
Sat. 11-5.

Tasting 12-5 Wed.-Sun.;
11-5 Sat.; Mon. & Tues. by
appointment.



SERENDIPITY CELLARS WINERY Monmouth

1987 Oregon Chenin Blanc

McCorquodale Vineyard — a single-vineyard wine with the classic qualities of French vouvray. The fresh, fruity taste of honeydew melon is balanced with slight residual sugar to give a harmonious, flavorful wine. It goes equally well with seafood or poultry and ages well for up to 5 or 6 years.



1988 Oregon Muller-Thurgau

A slightly spicy wine similar to its relative, the white riesling, but with a lower acidity. The touch of sweetness adds flavor and balance. Ideal with light foods or as an aperitif. Very consistent quality every year. This wine was judged the "People's Choice" in its category at the 1989 Newport Seafood and Wine Festival.

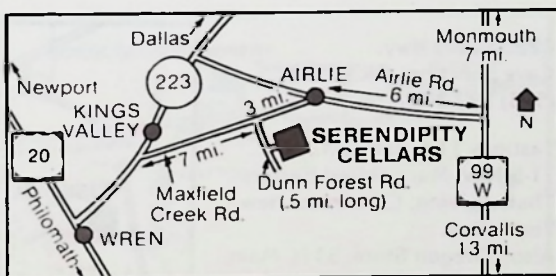
1988 Oregon Marechal Foch, Willamette Valley

A full-flavored, hearty red wine with the richness of merlot or petite sirah, yet smoother and rounder than a well-aged pinot noir. Quality is remarkably consistent from year to year. From our first one in 1982, we have been gratified to have won awards for every vintage since — a total of 25 awards in local, national, and international judgments. This vintage, only recently released, has already been awarded a Bronze Medal at the 1989 Eastern International Wine Competition in New York.

Notes:

15275 Dunn Forest Road
Monmouth, OR 97361
(503) 838-4284

Tasting 12-6 daily except Tues.
May-Nov.; 12-6 Weekends
Dec.-Apr.



SISKIYOU VINEYARDS

Cave Junction

1987 Cabernet Sauvignon

Dark garnet. Aroma and taste fill the senses with cherry fruit and spices. Aged in French oak barrels. Well-balanced tannins and acid. Medal winner at Atlanta Internationals.

1987 Merlot

Dark garnet with purple robe. Rich, ripe fruit. Aged in French oak.

1987 Chardonnay

Taste and aromas of fruit and butterscotch. Aged in French oak barrels. Wonderful balance and ample grape acid in the finish.

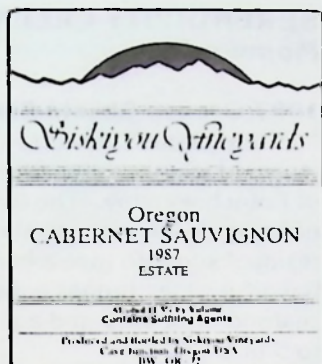
1987 Pinot Noir

Medalist at Eastern International Wine Competition. Light garnet in color. Cherry and vanilla aromas and taste finishes on a long, lingering note of cherry and spices and black pepper.

1988 Muller Thurgau

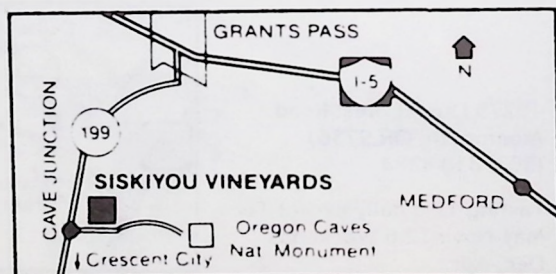
Semi-sweet. Aromas of fresh peaches. Crisp and refreshing with a long finish. Silver Medal at the Oregon State Fair.

Notes:



6220 Caves Hwy.
Cave Junction, OR 97523
(503) 592-3727

Tastings 11-6 Apr.-Oct.;
11-5 Nov.-Mar.; closed Easter,
Thanksgiving, Christmas, New
Year's Day.
Also: Oregon Store, 33 N. Main,
Ashland, OR 97520.



SOKOL BLOSSER WINERY Dundee

1987 Pinot Noir "Redland"

"Redland" signifies the best barrels of wine in the cellar, blended to display richness and complexity that can be aged. This pinot noir displays deep full color and complex berry and tea aromas and flavors. Drinkable now, this wine will blossom with 4-6 years aging.



1987 Chardonnay "Redland"

Full barrel fermentation and extended lees contact produces chardonnay of uncommon quality and complexity. Rich, deep banana and spice flavors finish with a smooth buttery tone. Past vintages have shown great aging potential and results.

1988 Muller Thurgau

Fresh and floral, soft and fruity, muller thurgau is the ultimate picnic or hot-tub wine. Served chilled as an aperitif or as a complement to light meats and cheeses, muller thurgau is an excellent alternative to heavier wines.

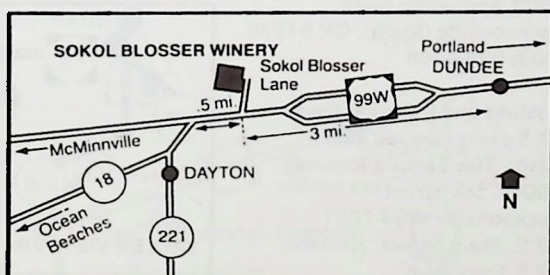
1987 White Riesling, Late Harvest

This dessert riesling shows hints of pears and wild flowers. The Botrytis-affected fruit produces a mouth-filling, honeyed richness.

Notes:

5000 Sokol Blosser Lane
P.O. Box 399
Dundee, OR 97115
(503) 864-2282

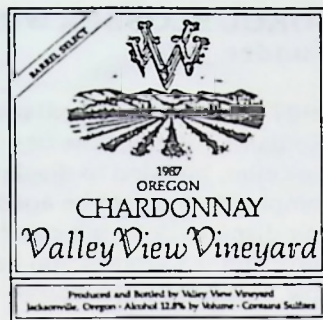
Tasting 10:30-5:30 May-Oct.;
11-5 Nov.-Apr.



VALLEY VIEW VINEYARD Jacksonville

1987 Chardonnay, Barrel Select

"The nod for Oregon's most promising cabernet producer must go to Valley View" — Kevin Chambers, *Eugene Register Guard*. "Marvelous" — Dan Berger, *Los Angeles Times*. Silver Medal 1989 Oregon State Fair.



1988 Chardonnay "Ousterhout Vineyard"

This is our inaugural release. Strong pineapple and citrus fruit, buttery, slight vanilla finish.

1989 Sauvignon Blanc

Our first release of sauvignon blanc. Crisp, clean, and fresh. This wine is destined to be one of the Northwest's best values in sauvignon blanc.

Cabernet Blush

A perennial favorite. Featuring our newest label — the "gourmet chef series." The label is as fun to look at as the wine is to drink.

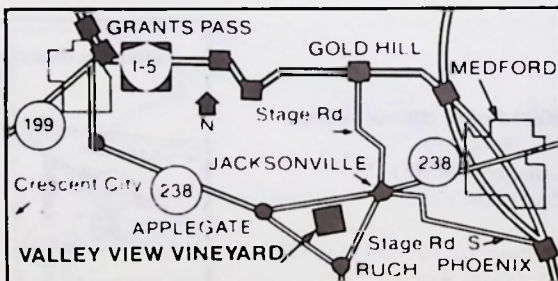
1988 Riesling

Bronze Medal at the Oregon State Fair. "Very good" rating by *Underground Wine*. Our every popular riesling is showing crisp green apples and peach and is very complex.

Notes:

1000 Applegate Road
Jacksonville (Ruch), OR 97530
(503) 899-8468

Tasting and informal tours
11-5 every day, all year.
Also: The Tasting Room
690 N. 5th Street
Jacksonville 899-1001
52 E. Main Street, Ashland
12-5 Tues.-Sun.



VERITAS VINEYARD Newberg

1986 Pinot Noir

Ruby color; developing aromas of blackberry and raspberry overlying vanilla and smokey leaves. A youthful wine with good varietal flavors followed by a good structure of tannin.

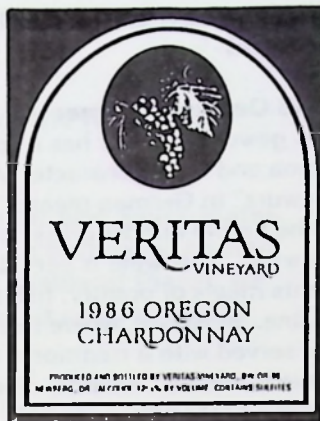
1987 Chardonnay

Smokey aromas of vanilla, chardonnay grapes and hints of citrus. Full flavors of chardonnay and citrus with a clean, crisp finish.

1988 Dry Riesling

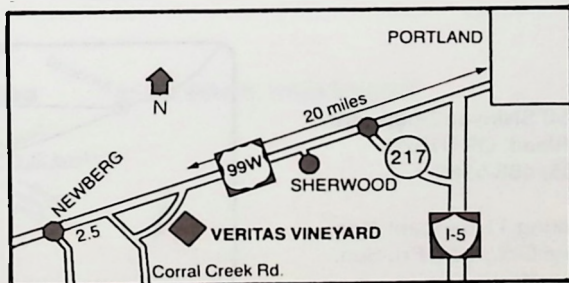
A youthful wine that will reward cellaring. The aromas are of peaches, pears and citrus. The wine is completely dry yet with a mouthfilling intensity of fruit.

Notes:



31190 NE Veritas Lane
Newberg, OR 97132
(503) 538-1470

Tasting 11-5 daily June-Aug.;
all other times by appointment.



WEISINGER'S OF ASHLAND Ashland

1988 Gewurztraminer

This gewurztraminer has a special spicy fruity aroma and flavor characteristic of the variety. "Gewurz" in German means "spicy," referring to the herbal almost grassy smell and taste of the wine. This wine is very dry and complements meals of poultry, fish and Oriental cuisine. In Alsace, where this wine is produced, it is served with a traditional meal of pork. Serve it chilled. Awards: Bronze Medal at the Oregon State Fair.



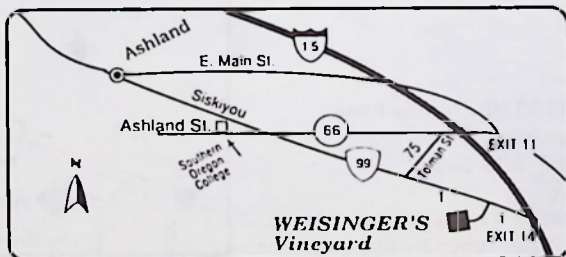
1988 Cabernet Sauvignon Blanc

This off-dry (semi-sweet) wine is one filled with the delightful blend of fruit flavors characteristic of the cabernet sauvignon grape. Its slight residual sugar and gentle acids make this wine one to be enjoyed as an aperitif or to complement meals of pheasant, roast turkey, ham, pork or seafood. Serve it chilled. Awards: Silver at the Atlanta International Wine Festival; Bronze at the Oregon State Fair; Bronze at the American Wine Society Competition in Philadelphia.

Notes:

3150 Siskiyou Boulevard
Ashland, OR 97520
(503) 488-5989

Tasting 11-6 except Mon.
June-Oct.; 12-6 Fri.-Sun.
Nov.-May.



CUPPA JOE

Ashland

Cuppa Joe Coffee Trader is proud to be part of the KSOR wine tasting for the fifth year.

We are serving KSOR Blend coffee, both Regular and Swiss-Water-Process decaffeinated, which we created to be a continuous benefit to KSOR. In our store at 60 East Main Street (Ashland Plaza), we sell these coffees and donate 50¢ for each pound sold, to KSOR the year round.

May we suggest that your Holiday gift giving include Coffee Gift Packs, containing an assortment of fine gourmet Coffees, Teas, imported Candies and other gourmet specialties.

Remember that KSOR receives 50¢ for each pound of KSOR Blend sold!

Thank you,

Rose Marie and Linda Marie Greenburg

We support the Arts!



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(503) 772-8532



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This season we've added an array of Oregon's best and finest products including fruits, nuts, cheese, candies, and smoked salmon.

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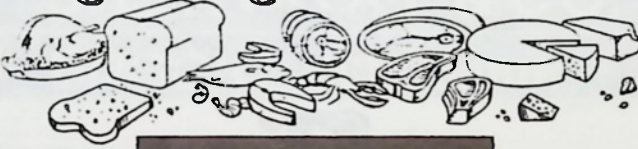


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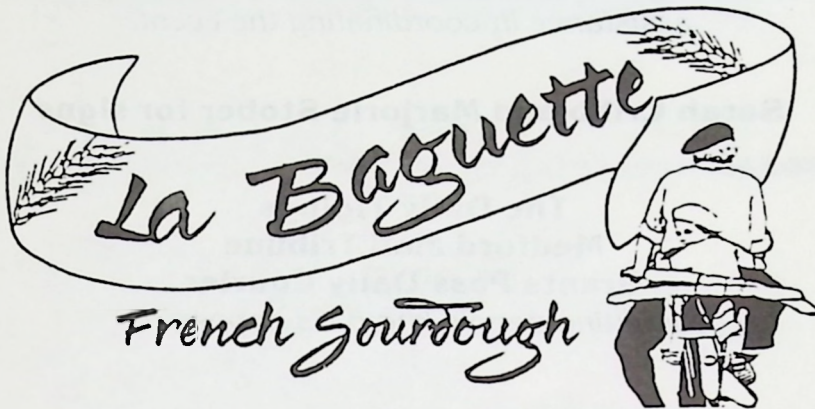
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Volunteers
and to you.
Enjoy!***

Thanks to

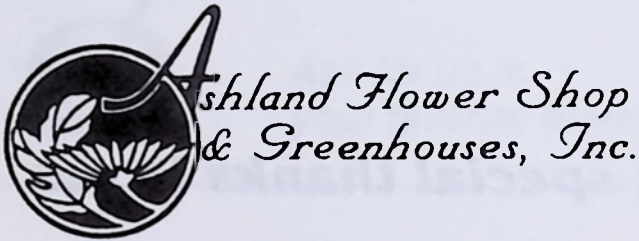
Lorn Razzano of the Ashland Wine Shop
*for nine years of valuable advice, kind words and
assistance in coordinating the event.*

Sarah Cribb and Marjorie Stober for signs

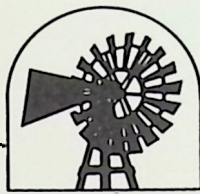
**The Daily Tidings
Medford Mail Tribune
Grants Pass Daily Courier**
for letting people know it's happening

Anne Decker, Coordinator
*for many hours of behind-the-scenes work
to put it all together*

Poinsettias by



The winetasting was originated and designed
by
Gina Ing
KSOR Director of Resource Development
and
Scott Henry, Jr.
Former President of the Oregon Winegrowers Association



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December 19, 20, 21 & 22

Scrooge

December 19, 20, 21 & 22

Christmas Harvest Buffet

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